Name _____ Period _____ Date _____

Pastabilities – Vocabulary

Word Bank

Al Dente   Bean Thread Noodles   Cantonese noodles   Chinese Noodles

Couscous   Rice Noodles   Semolina   Soba   Udon

1. _____ "to the tooth" – cooking pasta should be stopped when pasta is firm to the bite.

2. _____ a high protein flour from the inner part of the durum wheat kernels. The best dried pasta is made from this type of flour.

3. _____ is made from either flour and water or flour, water, and egg.

4. _____ a special type of Chinese wheat noodle made by stretching a single large piece of dough in one length until it is as thin as spaghetti.

5. _____ are thick white noodles made from wheat flour.

6. _____ are thin noodles made with buckwheat in addition to wheat flour.

7. _____ are sometimes knows as rice sticks

8. _____ are made with mung bean starch

9. _____ a kind of granular pasta made from semolina flour

Name _____ Period _____ Date _____

Pastabilities – Vocabulary (Key)

Word Bank

Al Dente   Bean Thread Noodles   Cantonese noodles   Chinese Noodles

Couscous   Rice Noodles   Semolina   Soba
Udon

1. __Al Dente_____ "to the tooth" – cooking pasta should be stopped when pasta is firm to the bite.

2. ___Semolina_____ A high protein flour from the inner part of the durum wheat kernels. The best dried pasta is made from this type of flour.

3. __Chinese Noodles_____ are made from either flour and water or flour, water, and egg.

4. _Cantonese Noodles___ a special type of Chinese wheat noodle made by stretching a single large piece of dough in one length until it is as thin as spaghetti.

5. _____Udon_____ are thick white noodles made from wheat flour.

6. _____Soba_____ are thin noodles made with buckwheat in addition to wheat flour.

7. ____Rice Noodles____ are sometimes knows as rice sticks

8. __Bean Thread Noodles_ are made with mung bean starch

9. ____Couscous_____ a kind of granular pasta made from semolina flour.